



## **Grilled Pork Chops With Fresh Peach and Corn Salsa**

**Pairs with: 2016 Reserve Viognier**

**Salsa Ingredients:**

5 large ripe peach, peeled and diced  
1 cup corn, cooked and cut off cob  
2 large yellow tomatoes, diced  
1 yellow bell pepper, finely diced  
¼ cup red onion, diced  
2 tablespoon fresh thyme, chopped  
¼ teaspoon salt  
1 tablespoon olive oil  
1 ½ tablespoons lemon juice  
Pinch of white pepper  
Pinch of cumin

**Pork Chop Ingredients:**

4 bone-in pork loin chops  
6 tablespoons Dijon mustard  
6 tablespoons brown sugar  
3 tablespoons peach or orange juice

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**Directions:**

**Peach Salsa**

Whisk together salt, cumin, white pepper, olive oil and lemon juice.  
Combine rest of salsa ingredients and mix with dressing. Set aside

**Pork Chops**

Mix mustard, brown sugar and juice together in a bowl until marinade is smooth. Pour 3/4 the marinade with pork chops into a large plastic bag and marinate in the refrigerator overnight.  
Save remaining marinade.  
Preheat grill for medium heat and lightly oil the grill.  
Cook the pork chops on the grill and brush with extra with marinade.  
Garnish each pork chop with salsa and serve with Vioginer

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